

CARMENERE RESERVA LIMITED EDITION

2008



*Pérez Cruz*

THE PEREZ CRUZ VINEYARDS are situated in the Maipo Valley, 45 km. south - east of Santiago, surrounded by the foothills of the Andes Mountains. The area has a Mediterranean climate; wet in winter with, moderately low temperatures and hot and dry in summer, with moderately high temperatures. The spring is mild with occasional frosts and little rainfall and autumn is also mild with infrequent late showers. The rains are mainly concentrated in winter with an annual average of 500 mm. The summers are hot with temperatures reaching over 30°C. The influence of the Andes Mountains causes swings of over 18°C between day and night.

Temperatures gradually begin to decrease towards the end of summer, thus permitting a gradual ripening of the grapes and allowing them to maintain their fruit concentration and develop properly matured tannins.

The Liguai de Huelquén Estate, home of Viña Perez Cruz, has colluvial - alluvial type of soils, formed by material from fluvial glaciers brought down by the waters flowing from the high Andes. These are piedmont soils, with a large number of stones, very good drainage and a low level of nutrients; all essential characteristics needed in the growing of grapes for the production of fine wines.

They are also deep soils, with no problem of surface ground water, which facilitates the development of the vines' root systems. The vineyard is isolated from other intensive crops, and near the hills.

In the Maipo Valley, the 2008 harvest benefited from the nusually ideal climatic conditions, in other words, a spring and summer without rainfall and maximum temperatures around 29° during the month of January. These conditions enabled us to obtain grapes with a great balance between sugar, structure, fruit concentration and aromas, finally achieving wines with identity, strength and the characteristic harmony so typical of the wines of Maipo Alto.

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## FICHA TECNICA

The grapes were hand-picked during the second week of May, looking for perfect ripeness of tannin and flavour. Small lots of grapes were used to reveal the unique characteristics of every plot. The grapes were selected and cleaned on special tables on the Mezzanine floor, above the tanks, with gravity flow. Hand pumping-over was done to extract the tannins gently during fermentation and the total maceration period was 30 days. Malolactic fermentation was undergone in new, one-use French oak barrels. Total barrel aging: 14 months.

This Carmeneré Reserva Limited Edition 2008 is obtained from a selection of plots that are carefully managed with low yield. This makes it possible to achieve optimum ripeness, offering a spectacular combination of concentration and smoothness in the mouth. Aromatically, it is a complex, elegant wine with notes of ripe black fruits, dried fruit, earthy aromas and spices, complemented with Maipo Alto's own notes, provided by the scent of fine cooking herbs. It is a balanced wine, with different aromatic layers, which can be kept for over five years, for those who look for even greater complexity.

**Denomination of Origin:** Maipo Alto Valley

**Varieties:** 92 % Carménere, 5 % Syrah 3% Petit Verdot.

**Filtering:** Very light, avoiding over processing.

**Origin:** Liguai Estate, Huelquén, Paine, Maipo Valley.

**Yield:** 5.7 tons/ha.

**Harvest:** Hand picked.

**Alc Vol%:** 14

**Total Acidity:** 4,17 gr/l Sulphuric acid.

**Recommended Serving Temperatures:** 18° C

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